



MILK CHOCOLATE & **CALAMANSI** BONBON



Original recipe from
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RECIPE FOR RECTANGLE 60X40 CM

MILK CHOCOLATE AND CALAMANSI GANACHE

RAVIFRUIT CALAMANSI PUREE	350
SORBITOL POWDER	60
MILK CHOCOLATE 40%	1300
INVERTED SUGAR	50
GLUCOSE DE60	110
PASTEURISED BUTTER 84% DRY MATTER	150

In calamansi puree warmed at 30-32°C, melting the sorbitol.
In cutter machine pour the chocolate melted at 32-34°C, add the calamansi puree with sorbitol and other ingredients. Turn around 30 seconds.
Temperature of the mix need to be at 30-32°C.

CALAMANSI JELLY

RAVIFRUIT CALAMANSI PUREE	150
RAVIFRUIT PEAR PUREE	550
GLUCOSE POWDER	150
SUGAR	150
NH PECTINE	20

Warm purees to 40°C, add glucose powder.
At 50°C add NH pectin mixed with sugar.
Mix and boil the mixture and pour directly.

ASSEMBLY

Pour the calamansi jelly in rectangle on layered almond paste at 50% (2 mm higher).
Colder down and pour the kalamansi ganache at 30-32°C. Keep in dry room for 24 hours at 17°C.
In to face brush milk melted chocolate.
And cut with guitare machine before to deep in milk chocolate couverture temperate.